

CLAIMS

1. A replica of an animals ear to be used as a treat for a pet animal, comprising:  
a plurality of layers of pig skin formed from a single layer of pig skin taken from the body of a pig and folded to obtain said plurality of layers formed in the shape of an animals ear,  
said plurality of layers being formed such that each layer is located adjacent to another of said layers.
2. The replica of claim 1, wherein:  
said plurality of layers are treated with smoke to obtain a smoked taste and are sterilized.
3. The replica of claim 1, wherein:  
said animal ear is a pig's ear.
4. The replica of claim 2, wherein:  
said animal ear is a pig's ear.
5. A method of forming a treat for a pet animal, comprising the steps of:  
obtaining the skin from the body of a pig,  
cutting said skin in a desire configuration to form a precut skin blank,  
folding said precut skin blank to a desired shape having a plurality of layers to form a folded skin,  
applying pressure and heat to said folded skin to form said folded skin in the shape of a pig's ear.
6. The method of claim 5, wherein:  
pressure is applied to said folded skin by locating said folded skin between two dies,

applying pressure to said two dies to form a pressed folded skin in the shape of a pig's ear, and  
releasing said pressed folded skin from said two dies.

7. The method of claim 6, wherein:  
said pressed folded skin is heated, smoked, and sterilized.
8. The method of claim 7, wherein said pressed folded skin is smoked by :  
placing said pressed folded skin on a continuous belt with passages formed therethrough, and  
moving said belt with said pressed folded skin sequentially over a plurality of heated containers with a mixture of ingredients for producing a desired heated aroma which passes through said belt to said pressed folded skin.
9. A system for smoking treats formed of animal skin, comprising:  
a frame for supporting two spaced apart rollers with a continuous belt supported by said rollers for supporting and for moving animal skin treats to be smoked,  
said belt having passages formed therethrough,  
said frame comprising a plurality of heating and smoking chambers located below said belt and an upper cavity through which the upper side of said belt passes,  
each heating and smoking chamber comprising a heating means and a container for holding a mixture of ingredients for producing an aroma which passes upward through said belt into said cavity, and  
means for rotating one of said rollers for moving said belt around said rollers and through said cavity for moving animal treats supported by said belt sequentially over each of said chambers.